

# PERFECT FRIED TOFU



## INGREDIENTS

### ITEM

Extra Firm Tofu  
Soy Sauce  
Konjac Powder  
Garlic Powder  
Olive Oil  
Salt

### QUANTITY

1 Block  
3 tbsp.  
3 tbsp.  
3 tbsp.  
3 tsp.  
To Taste



## PREPARATION

- Drain the tofu and pat it dry with paper towels. Cut the tofu into 1-inch cubes or slices of your desired size.
- In a large bowl, mix together the tofu slices, soy sauce, konjac powder, garlic powder, and a pinch of salt on top and gently stir to coat.
- Heat the olive oil in a non-stick skillet over medium-high heat. Once the oil is hot, add the tofu in a single layer, making sure not to overcrowd the pan.
- Cook the tofu for 3-4 minutes on each side or until golden brown and crispy.
- Using a slotted spatula, transfer the fried tofu to a plate lined with paper towels to drain off any excess oil.
- Serve hot and crispy fried tofu, Enjoy!